

A fresh yet surprisingly rich wine. Great structure. Perfect aperitif or with oysters and Asian cuisine.

DOMAINE DE LA TOURMALINE MUSCADET DE SÈVRE ET MAINE SUR LIE



For many years, Muscadet seemed a wine long out of fashion, a throwback to another age, its name besmirched by thin commercial wines of little character and distinction. Yet like all great classics, these signature wines of the Loire Valley, the traditional accompaniment to oysters and the rich marine bounty of the Loire estuary, are finding new expression in the hands of gifted winemakers.

Domaine Gadais Père et Fils, under the direction of Christophe Gadais as the fourth-generation winemaker, is at the forefront of these new developments. An angler who enjoys fishing the Sèvre and Maine rivers in his free time, Christophe is particularly respectful of the environment. Prior to taking over the reins of the family vineyards a few years ago, Christophe honed his winemaking skills both abroad and in France's Sancerre region. The estate's 47 hectares, separated into 120 plots, are managed to protect the microbial life of the soil, helping Christophe to pursue the endless quest for impeccable quality.

VITICULTURE

Grown between the Sèvre and the Maine on the hillsides of Saint Fiacre, "Domaine de la Tourmaline" is produced by some one hundred plots cultivated in accordance with sustainable agricultural methods. Rooted in two-mica gneiss soils, the vines are around forty years old and produce wonderfully sound harvests.



VINIFICATION

Cold static must settling is carried out during 12 hours. Carefully selected yeasts are used for fermentation (usually 3 weeks at 18° to 20°C). This Muscadet is then aged on its lees in vats during 6 months. Traditional "on lees" maturing results in a fresh, rich wine.

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SKU: 765288

Region	Muscadet de Sèvre et Maine Sur Lie AOC
Classification	AOC
Vintage	2022
Grapes	100% Melon
Soil Composition	Orthogneiss
Vineyard Training	Guyot
Density/Yield	45 hl/ha
Fermentation	3 weeks at 18° to 20°C with selected yeasts
Alcohol	12 %
Residual Sugar	0.5 g/l
PH	-
TA	4.0 g/l
Free SO2	33 mg/l
Total SO2:	128 mg/l

TASTING NOTES

Lemon yellow in the glass, with aromas of Anjou pear, baked apple and pastry. Dry, nicely balance with good acidity and a crisp finish. Flavours of citrus, pear, sourdough, slate and mineral.

PAIRING SUGGESTION

A great patio wine and good anytime your palate and spirits need to be awakened. Pairs well with oysters, both raw and baked, salads, seafood and grilled white meat. Easy peasy to drink, perfect for a lunch of poached egg on salad.